

Addicted to Curry



We at Solaris-STU would like to thank Yanime and all their staff for their hard work on Addicted to Curry up until this point, and also to wish them luck in all their future endeavours.

Gari

... 豪華の大宴会とバザール・サマシ

カレー

華麗なる食卓

~Addicted to curry~



ふなつー輝

原作：ふなつー輝
漫画：藤村・あづさ (KADOKAWA)

カレー

華麗なる食卓

~ Addicted to

OH NO ...

Ahh!

Hosomi Mao

Born in Oct. 8, 88
Height 160cm, B: 89 W: 50 H: 94
Blood Type: B
Hobbies: video games
Dislikes: Puffed up Soft-serve

2000

ふなつ一輝

監修・南枝亭 (食文化研究家)

華麗なる食卓 カレー

—Addicted to curry—



高野のズンカと
バザヨ・ナキン

ふなつ一輝

(原案) 高野 聖 (監修)

If you are Japanese or live in Japan,
you must love curried foods.

"The Spiced Table" is the comic recreation
the wonderful exorcist.

The hero of this story is Kouji Makino.

He is a cook of curried foods and has a wonder

The heroine is Souzaki Yui.

She is a high school student and a

Let's direct your attention to the





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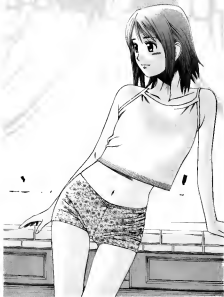
Yummy Curry Recipes..... 205

華麗なる食卓
~ Addicted to curry ~



Chapter 43.

Yui's Moody Panic











YOUR FATHER...

HOW IS HE?



ATTEMPTING TO BE POSSIBLE THAT SHE REALLY DIDN'T KNOW ANYTHING...

But if she DOES know, it's possible that she DIDN'T even really know anything...

AND SHE REALLY DIDN'T KNOW ABOUT THE CLAW BACK... NO... WAIT...

SHE DIDN'T KNOW?

THUMP

THUMP

THUMP



IS THAT SO?

AND HAD TO WATCH HER GO? SO AN ACCIDENT MADE IT?

AND THEN SHE WAS IN THE CAR...?

IT'S ABOUT TO GET WORSE...

IT'S ABOUT TO GET WORSE...?



GOOD! HA!

VERY GOOD!!



YEAH!

THUMP



SHE DOESN'T KNOW AND
DOESN'T KNOW

WE'RE NOT
SUSPECT

YES!



NOTHING'S
CHANGED
BEHIND
YOUR
FATHER...

IS THAT
RIGHT?

(MAYBE MURDER)



EVEN IF IT
WASN'T
SWEET, YOU
STILL LIKE IT!

DOESN'T
TASTE
GOOD...

YOUR
LOVE OF
SWEETS
HASN'T
CHANGED

GO
OOOOF!



OH I
KNOW
YOUR
DIFFERENT!

GO
OOOOF!

THANK
YOU
FOR
TRYING

THINK IT IS
BEHIND AND
WASNT GOOD
BUT I'LL
DO
LET'S GET GO!

HOW
DOES IT
TASTE
ABOUT
IT



THE
GIRL
WAS
CUTE!

SLEEP

WELL

WAS A
POSSIBLE
FUTURE
MOTHER

THE THREE
OF US...

HEY...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...

WELL...



WELL...

IF THAT'S
THE CASE,
YES-GOON...

... CAN'T WE
TOGETHER
ANNOUCE...?

ADDICTED TO CURRY

THIS CHAPTER WAS BROUGHT TO YOU BY SOLARIS & YANIME

Scanner

Athanol

Translator

Floating_Sakura

Editor

p00kie

QC

cccnrrr



colours by Miki Miyagi

solaris

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YANIME

www.YANIME.com











.....

YU-GAKU...



DAVEY

FROM NOW ON, WE'LL LIVE TOGETHER...



IT'S...
DISAPPOINTING
WITH ME...

DAVEY...

...



I DON'T
WANT TO
LOVE

WELL,
NOT THAT
I HAVE A
COMPLAINT...

DAVEY

...THOSE
HAPPY DAYS!



BUT IN THE END,
IT'S BEST TO GET
THE MOTHER'S
APPROVAL, RIGHT?

I MAY
NOT KNOW
ANYTHING
ABOUT THE
LAW,



TRY SOME

APPROVAL



THE LARD
BEGGERS WE PUT
INTO THAT
CLODDY BAG...

YOU'VE
UNDERSTOOD
ONCE YOU
TASTE IT



華麗なる食卓②









THAT'S THE ONE
WHO KNOWS MY
PARENTS WELL-ENOUGH
TO CARRY THE BODY!

THE
WOMAN IS
YOUR
MOTHER...

IN OTHER
WORDS...



HEH, YES...

FORMER
DRUGS AND
PROSTITUTION
TO MEET



I'LL LET HER
KNOW THE
BEST GUY!!

HOW
INTERESTING!

ADDICTED TO CURRY

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Translator

Floating_Sakura

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Editor

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Chapter 44. The Heart Connecting the Scent of Flowers with Chicken Curry

THE ULTIMATE
MUGGOL CUDGY
IS FINISHED!

HUH

IT'S DONE!

GETTING STUCK



LET'S
GO...

WE WILL
BE LATE
WITH THE
FOOD SOME
DAY



GETTING
STUCK
CAN'T EVEN
COOK FOR

IF I
PRESENT
THIS TO
THE
MAGICAL

PERFECTLY
I'M PERFECTLY

SHOCKED-
SARA! ♡



THE
MAGICAL
MUGGOL
CUDGY

...WILL
BE THE
MAGICAL

CHAPTER 44. THE HEART CONNECTING THE SCENT OF FLOWER/ WITH CHICKEN CURRY



NEA JP IS
KANGAR PALACE,
AND NEA JP IS
BABY TALK!

THE SOUND
SHOULD BE 160°
AT NEA JP!

I DON'T
REALLY
KNOW
STAND
STICK.

STICK.

HOW CAN
YOU OWN
ACT LIKE
EVERYTHING
IS DEAD?

THE
CARRY
SOUND IS
ABOUT TO
CLOSE!

STICK

STICK

HEY,
BABY
STICK'S
WITH
TIGHT!

THIS IS KANGAR
PALACE!
IT LOOKS SO
BIBBY!

Look at
the
BIBBY!

STICK

MY
LA TIGHT
PROBABLY
CLOSE!

IT'LL DEFINITELY
WORK OUT,
SOMETIME...

*I still don't
understand*

YOU DON'T
BELIEVE IN
THEM, RIGHT?



華麗なる食卓③



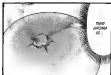






華麗なる魔術③









IT'S PROBABLY
JUST BECAUSE OF
THE TROUBLE...

...HAY ONE
SUPERSTITION...

EVEN THOUGH
SOME PEOPLE
RESENT THEM
AND THEIR
CLASSY IMAGE



THAT'S WHY IT
CAN BLOOM SO
BEAUTIFULLY!

I BELIEVE THAT
IMPERFECTION
CAN BE A GOOD
THING!



WOULDN'T YOU
OACH SAY...

...THAT YOU
LIKED THAT KIND
OF FLOWER
BECAUSE OF ITS
IMPERFECTION?



THEN...
WHY ARE
YOU GIVING
IT TO ME?

THAT'S
BECAUSE...



AH?

FLOWER IS...
OACHING FOR



THAT'S
RIGHT?

Yes...

...TODAY IS
YOU-OACH'S
BIRTHDAY!



IS THIS
FOR ME?

DID YOU
KNOW WHAT
DAY IT IS?

AH?











FAST AND EASY CURRY

Rose fraimach is a curry in India. Instead, since the aim is to create a curry of an Indian fraimach, make your own curry powder and garam masala.

GARAM MASALA



ANISE
SEEDS
50g



BLACK
PEPPER
50g



CORRIN
5g



GROUND
MUSTARD
5g



GROUND
MUSTARD
5g



GROUND
MUSTARD
5g

You can grind the above with a coffee grinder or buy them in powder form.

CURRY POWDER



CORRIN
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g



GROUND
MUSTARD
5-10g

You can grind the above with a coffee grinder or buy them in powder form.

INGREDIENTS



ANISE
SEEDS
1g



BLACK
PEPPER
2-4



CORRIN
2-4



GROUND
MUSTARD
2-4g



GROUND
MUSTARD
2-4g



GROUND
MUSTARD
2-4g

ROASTED GARLIC
1 cup

GROUND GARLIC
1 cup

PLAIN YOGURT
1 cup

GROUND MASALA
1 cup

CORRIN OR ANISE SEEDS
1 cup

GROUND GARLIC
2-4 cups

(1) After roasting, add the roasted garlic to the pot and cook on low heat.

(2) Add the ground garlic and cook on low heat.

(3) Add the plain yogurt and cook on low heat.

(4) Add the ground masala and cook on low heat.

(5) Add the corrin or anise seeds and cook on low heat.

(6) Heat oil, then add in the ground garlic and cook on low heat.

Of course, you can cook it with the oil dough while making it (see Photo 66) and bake it in the oven. The point is to have the fraimach ready.



(7) Roast the oil dough while making it (see Photo 66) and bake it in the oven.

(8) Cover bowl to keep fraimach from drying out.



(9) Pour oil from (10) into large bowl and add oil and oil. Then add the ground masala.



華麗なる食卓^{カレー}

~ Addicted to curry ~





— Addicted to Curry —
— Solari —



CHAPTER 45. A CHEF'S QUALIFICATION AND MUKAI'S CONVICTION













WASH-
CASH...
SHURELY
YOU DON'T...



SOR-
SORRY!

ALMA...



WASH-
CASH...

ALMA
NO...

YOU LIKE
YOSHIO-SAN-
SHE RIGHT
SHIN-CHAN?

FORGET
ABOUT IT!

I got it



WMT

SHIN-
CHAN,
YOU...



LITTLE
SHIN-
CHAN...

NOT A
DAMNAGE

SINK



YOU DON'T
LOOK LIKE
YOU ARE
OLDER!

YOU'RE
KIND OF
UNBELIEVABLE
AND CUTE!

LIKE A
LITTLE
BROTHER!



卓卓なる華麗 (3)







IT'S THE SANDO CURRY SPECIALTY! THREE MEAT BEEF CURRY!



HEY!!

SAVOUR THE CARE-FULLY!



.....

What?

NEXT, USE YOUR SPOON TO PUT JUST A LITTLE RICH IN YOUR MOUTH AND ROLL IT AROUND.

FIRST, TAKE IN THE PLENTIFUL SCENT OF FRESH SPICES!



I AM TELLING YOU THE RIGHT WAY TO EAT, AND YOU...

Oh, my...

YOU KNOW



LISTEN WHEN PEOPLE ARE TALKING NEE-CHAN!!

おは

THE SOUNDS OF THE WORLD

HEY!!



WHEN THAT'S DONE, YOU...



THE WAY
I CHOOSE
TO EAT
IT IS MY
DECISION.

WHA...

WHAT IS
WRONG WITH
EATING THE
WAY YOU
LIKE?



YOU BLAB
A LOT FOR
A GUY!

Just like a
housewife -
you know

YOU HAVE
BEEN MAKING
A LOT OF
NOISE.



WHY
PUT OUT
SMOKE
IF YOU
HATE IT
THAT
MUCH?

WHAT
YOU'RE
SAYING
IS BOLD-
ENOUGH!

H...

HEY.

AH...

PUTTING
SMOKE ON
CLARITY IS
DAMNED
NEED!

How about
just not
to smoke?

OF
COURSE
IT'S
WRONG!



KYA...

**SHUT
THE
HELL
UP!!
STUPID
WOMAN!**





華麗なる食卓③



HUH?



AND, WHEN
EATING IT...
HANDS
MAY BE
NECESSARY.

KEEP
QUIET
AND
OBEY...

LET
YOU
EAT
...

WE...
THINK IT'S
OBVIOUS
THAT IT
SHOULD
BE MADE
SERIOUSLY.



HE HAS
ALWAYS
THOUGHT
ABOUT HIS
CUSTOMERS
FIRST...



BUT
TRYING TO
CONVINCE
OTHERS...

NOBODY
HAS THAT
RIGHT!

SURE
YOU HAVE
TO MAKE IT
SERIOUSLY...







THAT
CANNOT
LOVE TO
ANYONE!

BUT MY
FAITH
IS ONE
THING...



I DON'T
HAVE THE
COOKING
SKILLS
MAITO-
SAN HAS.

NOR THE
SERVICE
SKILLS OF
YU-CHUAN



I WON'T
BACK
DOWN!

THAT'S
HOW...



YOU'RE
ON!



— Addicted to Curry —
— Solari —



DO YOU
HAVE ANY
PROBLEM
WITH THAT?

THE BLADE
WAS AS I
PREVIOUSLY
SAID...

THE ONE
TO GASP
THE MOST
ORDERING IN
5 MINUTES
IS THE
WINNER!

IT'S
NOT
A
BIG
DEAL...

HE
ACTED
COWARDLY...

NO, HE
CAN'T
EVER
USE
IT
WELL...

READY...

CHAPTER 46.

THE SPIRIT OF ONIONS AND
THE VOLUME OF BEEF CURRY.







華麗なる食卓⑤







SPREAD
MY LEGS
SHOULDER
WIDTH...
PLACE THE
FOOT ON THE
SIDE OF MY
KNEES AND
FORWARD A
LITTLE...



HOLD THE
HANDLE OF THE
WESTERN
KNIFE
WITH THE
MIDDLE
TO INDEX
FINGERS.



SO THAT
IT FEELS
LIKE YOU'RE
STANDING
NATURALLY.

STAND
ABOUT
A MINUTE
LENGTH
HERE...

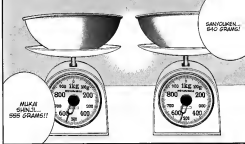


AND THE
INDEX AND
THUMB WILL
NATURALLY
PLACE
THEMSELVES
AROUND
THE BLADE.











WE'VE
HAD
A
REMATCH



GODDY,
DAD

YOU'VE
TARNISHED
OUR
REPU-
TATION!



IF THAT
IS HOW
YOU WANT
TO DO IT...

I WILL
BE YOUR
OPPONENT!



I'M THE
OWNER
OF THIS
PLACE!
I WILL
TAKE PART
THIS TIME!



REVENGE
FOR YOUR
SON, HEN -
T ALBINO!





ビーフカレー



牛肉 100g



ジャガイモ 1個



人参 100g



トマトペースト 1缶



生クリーム 1缶



ビーフストック 200ml



トマトペースト 1缶



生クリーム 1缶



トマトペースト 1缶



生クリーム 1缶



ビーフストック 200ml



トマトペースト 1缶



生クリーム 1缶



ビーフストック 200ml



トマトペースト 1缶



生クリーム 1缶



牛肉、ジャガイモ、人参、トマトペースト、生クリーム、ビーフストックを加えて煮込む。



煮込んだカレーに、生クリームを加えて混ぜる。



仕上げに生クリームを加えて混ぜる。

カレーの味を調整する。塩、コショウ、カレー粉を加える。



カレーの味を調整する。塩、コショウ、カレー粉を加える。



カレーの味を調整する。塩、コショウ、カレー粉を加える。

SHIRAZ

SHIRAZ





I DON'T
THINK
ANYTHING
OF HIM.

NOT
REALLY.

LEO



OR AT
LEAST I
DIDN'T.

OH NO
AND AM
HEARD THAT?

WHY DO
YOU SEEM
DOWN
ALL OF A
sudden.

I'M
FINE.

... 真冬の大ダンカとバタミ・チキン

カレー

華麗なる食卓

~ Addicted to curry



ふなつ一輝

監修/青枝麻子(文芸研究家)

Scanning, light
editing, translating
all done by Teqq.

Double-page done by
pasaway

華麗なる食卓 カレー

~ Addicted to curry ~



原作・監修 舟橋和郎

脚本・演出 渡辺 浩一

ふなつ一朗

原作・監修 舟橋和郎

If you are Japanese to live in Japan,
you must love curried foods.
"The splendid table" is the
wonderful existence.
The hero of this story is Koe.
He is a cook of curried foods.
The heroine is Sonozaki Yui.
She is a high school student and
Let's direct your attention to the



Chapter 47 Two Splendid People and Crossing Affections



Murgi ki Curry (Chicken Curry)

Murgi (Murg) in Hindi indicates chicken. So, it is chicken curry. It is a typical Indian curry.



華麗なる食卓①



**100,000 YEN CURRENTLY EACH HOUR RATE IS 100 YEN TO 1 USD. SO 100,000 YEN = 1000 USD





華麗なる食卓⑤





TH...THIS...
BUT NONE-
THELESS, IT
ISN'T
BURNT...?

WOOSH



**IT'S
BLACK**
...!

BL...



IN ITS RAW
FORM, THE
ONION HAS A
STRONG SPICY
TASTE AND A
STRONG,
STIMULATING
SMELL...

BUT, IF HEAT
IS APPLIED, THEN
ITS ULTIMOST
SWEETEST TASTE
AND SMELL CAN
BE EXTRACTED..



There
is no
burnt
smell

IT
WAS
ONLY
THE
STRONG
FRA-
GRANCE!!

SWEETNESS
...??

IS THIS...
IS THIS THE
ONION'S
TRUE FRA-
GRANCE??



IN ITS RAW FORM,
THE ONION HAS A
STRONG SPICY TASTE
AND A STRONG,
STIMULATING
SMELL...

BUT, IF HEAT
IS APPLIED, THEN
ITS ULTIMOST
SWEETEST TASTE
AND SMELL CAN
BE EXTRACTED

















HAHAHA!
REAR-TOE
BEING
SHY! HOW
CUTE --O



SHOULD
BE GOING
THAT
WITH
SOMEONE
YOU LIKE!

ALSO,
YOU...



LIKE YOU!

I...



WITH
KENGO,
THE
THREE
OF US

WOULD
GO TO
FRANCE!



2
YEARS
AGO...

THAT
WHEN I'M
OLD
ENOUGH
TO GET
MARRIED



YOU
PROM-
ISED
ME...

I
AM..

NOW 16
YEARS
OLD....!



KEIGO,
TOO....

HAS
BEEN
LOOKING
FOR
YOU....!





I
HAVE...

SOME-
THING TO
SAY TO
YOU...





その48 静謐なる天才と美味なるフレンチの巻





NCIS SCANS PRESENTS :
ADDICTED TO CURRY CHAPTER 48

CREDITS:

TRANSLATIONS: P&C
PROOFING: LUISA19084
EDITING: LUISA19084

RANT:

AND NOW SADLY THIS WILL BE NCIS' FIRST DROPPED PROJECT I AM ONLY RELEASING THIS BECAUSE I HAVE HAD THIS CHAPTER'S TRANSLATION FOR A WHILE. DUE TO LACK OF GOOD RAMPS (I PRACTICALLY HAD TO REFRAIN ON EVERY EFFING PAGE -.- I'M TIRED..) AND SINCE I KNOW THAT THE OTHER GROUP WON'T DO A JOINT PROJECT SO NCIS WILL NEVER DO MY PROJECT AGAIN.. T.T THE WHOLE REASON FOR JOINING WAS ACTUALLY THE MANGA SO I'M A BIT SAD... NEWWAYS I HOPE THE OTHER GROUP AT LEAST LEVELS THEIR GOOD SCANS.. WHAT A WASTE! YOU CAN EVEN AUTOMATE IT IT'LL TAKE YOU 5 MINUTES -.- GEEZ 2.2

WELL AT LEAST I CONTRIBUTED SOMETHING TO CURRY'S SCANLATION HOWEVER SMALL 7' LATER GUYS ENJOY YOUR CURRY XD

#48 - The tranquil genius and flavorful french food



WE'LL NEVER
GIVE UP OUR
STORE!



WHATEVER
YOU'RE DOING...











Kyojo
Sakurai...?

His
name
was...

In one
quick
phase
I knew...

He had
a sharp,
stare
expression

This
wasn't
some
regular
guy...



When he
and Shino
battled, it
was really
amazing!

Why did
that guy
join up with
Satomi??



By "cooking"
did you mean
cuisine??

To be
noticed
by another
man...



No



I heard that
since he was a little
kid, he went to gifted
cooking schools
and was the best
of the best...

Everyone
recognized him
as a cooking
genius!



*happily terrible french accent





From left: they are making use of a very specific foreign arrangement to introduce Japanese characters who are a very foreign-looking, foreign-looking person. The especially noisy with English and French speakers.



*using very formal, "frankified" words





This is a rare thing to
relish...

Because you get to taste
the food of a "Gourmet"...

**French for "gourmet", pronounced french*



GEM?





*But there's an elegant,
delicious taste...*



Charlotte de Howard
et de Courmpettes aux
Spérande...

It's fresh

*It tastes
like curry!*

This...



AT FIRST,
SPICES BY
THEMSELVES
DID NOT EXIST
IN FRENCH
COOKING.

ORIGINALLY,
FOOD THAT
COULD BE
CONDENSED
CURRY DID
NOT EXIST IN
FRENCH
COOKING.



However,
French people were
extremely weak
to spicy things!

Spice was first
imported from
Asia during the
Doboku Jikoku!



IT'S THE TASTE
OF CHARLOTTE
DE HOWARD'S
CURRY SAUCE



ACCORDINGLY, CHEFS WHO HAVE
TAKEN NOTICE
OF SIDES OF THAT
NATURE ARE ALSO
COMMON.

BUT RECENTLY
IN THE WORLD
OF FRENCH
COOKING,

THE ORIENTAL
APPROACH HAS
BECOME QUITE
FASHIONABLE



BUT

SOON - I'M
GOING TO BE
OPENING A
RESTAURANT
IN FRANCE



IT HAS BEEN
MY FATHER'S DREAM
FOR MANY YEARS.
I WILL NOT LET THIS
PLAN FAIL.

NO MATTER
HOW OR WHAT
HAPPENS, I HAVE
TO SUCCEED...



FATHER'S
DREAM



IN THAT
RESTAURANT...

I'M GOING TO
BECOME THE
MASTER CHEF...



SEE, GUYS





MOVE



*TRUSS NOTE- HER NAME IS "TRUSS", WHICH IS LITERALLY "FRENCH PERSON"

Out it out, François! They're in the middle of an important conversation!

WTF-
LOL!

Knock it off François!
The girl is Akane's girlfriend!

Arg, just who are you? Don't get too close to my Angel!



SFX: GROWL





SPOT STANDING



WHAT?
FRANCE...?





THAT SOUNDS
INTERESTING!

I'M DOWN
WITH THAT!!





I'M DOWN
WITH THAT!

THAT SOUNDS
INTERESTING!



FRANCE, ANYWHERE,
I'LL GO WITH YOU!!



AND THOSE WHO SHOULD GO, AND THOSE WHO SHOULD STAY...

Chosen it's what's for dinner XD



NCIS Presents: Addicted to Curry Chapter 49 in HQ



Addicted to Curry

Trans: P&C

Edits: Lufeslino64

Rawls/Scanner: Teqq

QC: LuvP

Rant: Thanks to Teqq for providing the great scans for volume 5 and we've bought 6-10 so we'll be sticking with this project. We have a translator but as always it's a long manga can always use some help we have Japanese and Chinese raws. Also editors will be accepted as well.



#49 - Those who should go and those who should split up







SENSEI,
IT'S BEEN
A WHILE!

ALL THIS
CONFUSION!
FIRST, FEED ME
SOMETHING!

I'M NOT
REALLY
PLOTTING
ANYTHING!



SENSEI!
I have a non-
interference policy!

BY THE WAY,
DO SOMETHING
ABOUT YOUR
KID!

SURELY
JUMPING AT
ME LIKE THAT

WHAT ARE
YOU SAYING
ABOUT...



super thick french accent

OH, JOHN!
IT'S BEEN
A WHILE!

Hokuto?
It's been a while, hasn't
it? You been good?

OH, HE
ALWAYS, I
DIDN'T WANT
YOU'RE BROTHER!

Even though your
brother is a jerk
in Japan.



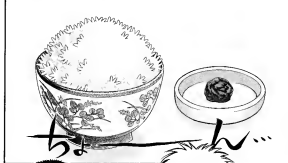
HA?

WHA? HAKUTO-
SENSEI!



SPK DUN DUN DUN







IT'S STILL
UNPAID.

LOOK!
THERE'S STILL
ANOTHER
CUSTOMER
WAIT THERE?



WHAT
KIND OF
RELATIONSHIP
DO YOU TWO
HAVE?

LL...
GOL...



SOME
KIND OF
MANAGEMENT?

Like restaurants.
It's hard to eat
without you!

HUNT

PRETTY STRONG!
EVEN THOUGH
IT'S BEEN SUCH
A LONG TIME
GIVING A BILL!



HUNT?

NOT A
CUSTOMER.



SAKURO-SUN
WAS A
CUSTOMER
THEN ?
FRIENDS ?

DIDNT
SAKURO-SUN WORK
IN THE ASIAN DISH
MOBILE CARRY
STORE?



WELL... THAT
WAS THE START.
IT CONTINUED
FROM THERE...

WE CAME
HERE TO HANG
OUT MANY TIMES
TOO...

IT'S TRUE.
THAT WAS THE
FIRST TIME WE
MET.





I DON'T REMEMBER
IT CLEARLY
BUT...

OF COURSE
I CARE ABOUT
THAT PROMISE...

GOING
WITH PEAN
AND THREE
OTHER PEOPLE
TO FRANCE...



I SUPPOSE
I SHOULD
GET TO THE
POINT...

Thank you
for the food.



WITH YOUR
SKILLS IN FRENCH
COOKING AND MY
KNOWLEDGE OF
SPICES...

COMBINING
OUR IDEAS
WOULD SURELY
CREATE
SOMETHING
AMAZING...



TRUTH-
FULLY...

A RESTAURANT
WITH YOU
DOESN'T SOUND
TOO BAD...



BUT
YOU
KNOW...



FOLLOWING A PERSON
WHO IS WORSE THAN
ME IN COOKING...

DON'T BE A
FOOL!!



No matter
if it's Masato,
I can't ignore that!

Don't you know what
people call him in Japan's
french cooking contest!



HOW...



ISN'T IT
"GLOOMY
GUY"?
YOU KNOW
THAT, OLD
MAN!

NOT

THAT'S
WHY...

HE SAID
"DO YOU
KNOW HIS
OTHER NAME?"

FRANK
TRANSLATE!



IS MY
CURRY
BETTER?!



IS YOUR
FRENCH
CUISINE
BETTER?!



This
time I'll
make it
clear!

...Gonic!



IF I LOSE,
I'LL FOLLOW
YOU TO PEACOCK
OR ANYWHERE!



LET'S HAVE
A BATTLE!!



IT'S SAID THAT
SARAH-CAN
IS A "GEMINI".
RIGHT?



IS THIS
ALRIGHT?
SAIDING
THOSE
THINGS...



HEY,
MARTIN-
GUN...



Makino's
already gone
home, so
hurry up
and come
out!

Hey!
How long
do you plan
on shutting
yourself in
there?

O...Jep,
François...



WELL...

WHICH PATH...
THERE ARE A LOT
OF PATHS TO AVOID
TAKING...





I DON'T
REALLY KNOW...
AS EITHER...

Guidance for Oldies



IS MARIO
JUST A NECESSITY
FOR THE STORE,
OR DO I REALLY
JUST LOVE HIS
SIMPPLICITY?

SO
THAT'S WHY
I'M REALLY
NOT SURE...



WHEN
MARIO
WASN'T HERE,
DESPITE THAT
I WAS STILL
CRYING...

AAA-
HAAA-
SAY IT
CLEARLY!



IF MARIO
WASN'T HERE,
I
ALSO COULDN'T
TAKE CARE
OF THE STORE,
ANYMORE.

BUT...
THAT
IS...



HE GAVE ME
A KISS!



FRANCE, ANYWHERE,
I'LL GO WITH YOU!



COLD...

OH YEAH...
I FORGOT
MY COAT...



WARMER...



THAT'S
GIRL!

YOU!

MAKITO
LIKES...

I'M
BURNING!

FOR
MY
GIRL!

MAKITO
LIKES
HER SO
MUCH...



I
SEE...



Chrysanthemum Tower







華麗なる食卓 カレー

~Addicted to curry~



Chicken it's what's for dinner XD



NCIS Presents: Addicted to Curry Chapter 50 in SHQ

Rant: Editors will be accepted if you wish to help me edit this manga ;) but I won't go easy on you... -_-"

Also I left the Recipe page in a large resolution for those of you who may want to make some badami chicken? Gimme XD



Addicted to Curry

Transl: Kurokoto

Edits: Lufeslino64

Revis/Scanner: Tapp

QC: LuvP



Special Thanks to
NodameN, Dreamgazer
and Kitan.



#50 - A Midwinter Quarrel and Badami Chicken





Goodbye...



GET - Footsteps



WAI



WAIT ...
WAIT A
SEC, YEA













IT'S NOT A LIE!

There's no way to make up such a character from...



SHE DID IT TO ME.

SLURP! SLURP!
SHE CAME RUNNING OUT OF NOWHERE!



I'M GONNA HAVE A MATCH WITH KEIGO!



FRANCE
MORE LIKE
A LITTLE
SISTER TO ME

YOU MAY HAVE SAID IT, BUT SHE NO LOUSION



IT'S YOU
WE WERE
TALKING
ABOUT
GOING TO
FRANCE

A LITTLE
BITTER



BUT
IT'S NO
PROBLEM
RIGHT?

AND IF
I LOSE I GO
TO FRANCE



WELL, I
DON'T KNOW
WHAT YOU WERE
TALKING ABOUT
THAT AFTERNOON AT
THAT TIME.

AND I DON'T
KNOW HOW
MUCH OF THE
STORY YOU
HEARD

BUT I THINK
YOU MISSED
SOME OF IT



SORRY FOR
WAITING SO
LONG TO TELL
YOU. I SHOULD
APOLOGIZE ...



CAUSE
THERE'S
NO WAY I'M
LOSING



Ah ...

I WON'T LOSE,
AND I WON'T GO
TO PRINCE!

GO,
YUI ...



Let's
fill up this
restaurant
together!

BUT ...

WE MADE A
PROMISE
RIGHT?

AT LEAST, UNTIL
THAT PROMISE
IS FULFILLED



DON'T
EVER SAY
'GOODBYE'

EVEN
IF IT'S
JUST A
JOKE



...ALRIGHT

AH, THAT'S
RIGHT...



What am
I worrying
about...

AND I JUST
THOUGHTLESSLY
JUMPED TO
CONCLUSIONS

A
PROMISE...





IT'S BEEN A WHILE SINCE I'VE COOKED FOR A SICK PERSON.

IT'LL BE NICE TO SEE YOUR SATISFIED SMILE!!

What's with you, your body's freezing - don't you have a coat?

I FORGOT IT...

By helping it, come with me.





AND BY THE WAY, THIS A TYPICAL INDIAN WINTER CURRY

IT'S CALLED
BADIAM CHICKEN



THANKS
FOR THE
MEAL

A WINTER
CURRY...?



DO YOU KNOW
WHAT THE MAIN
INGREDIENT THAT
GIVES CURRIES
DEEPER ITS
SPICE IS?



YES
YES!

IT'S
CAPSICUM,
RIGHT?



The right flavor
of chicken is
mixed with the
warming feeling
of the rice...
so delicious!
♡

And there's
rice in it!





YEAH...

RECIPE: BADAMI CHICKEN



Chicken 400g



Onion 1



Cinnamon Stick 5cm



Red Pepper 2



Bay Leaf 2



Seed Oil About 3 Tablespoons



Curry Powder 1 Tablespoon



Salt 1 Teaspoon



Sesame Seeds 2/4 Tablespoon



Poppy Seeds 1/5 Tablespoon



Fresh Cashew Nuts 1/5 Cup



Fresh Almonds 1/5 Cup



Fresh Salmon 1/4 Cup



(1) Gently remove the skin and fat from the chicken, and cut it into bite-size pieces.

(4) Add the sesame and poppy seeds, and 500cc (milliliters) of water, and cook until the chicken is tender.

(3) When the onions turn a golden brown, add the curry powder and salt. Once you have mixed all the ingredients together, add the chicken, and quickly increase the heat.

(2) Place the oil and ingredients from (A) into the pot, and heat. When the Bay Leaves change color, add the finely sliced onions and sauté.

Be careful not to cook for too long after adding the nuts. Be sure not to cook it beyond the point where it begins to lose its fragrance.



(7) Cook briefly, and once everything settles, the dish is ready.



(5) Once the chicken is tender, add the sautéed almonds and cashews along with the raisins.



(6) In a separate pan, sauté the almonds and cashews. It is easy to scorch the nuts, so cook at a low heat, and only until you can smell their fragrance rising.



I DEFINITELY
WON'T LOSE TO
YOU!

Hmm getting tired of chicken :/



NCIS Presents:
Addicted to Curry
Chapter 51 in SHQ



Addicted to Curry

Trans: Kurokoto

Edt: Lunatic084 + Fushia

Revis/Scanner: Teqq

QC: LunP

Rant: Editors will be accepted if you wish to help me edit this manga ;) but I won't go easy on you... -_-"

Sorry this took so long to edit ... but school and then all the other mangas I had to qc x.x"
Thanks to fushia for helping me out a bit ;)





NCIS

CRIMINAL JUSTICE LEGAL CAMP

Looking For A

FULL HOUSE



We are looking for people to help at NCIS!!!

We are in need of Japanese translators!

We are recruiting Japanese Translators for "Kamui No Shindai" and other NCIS projects!

We also need a Korean Translator

EDITORS!!!

We need editors! Please if you're an experienced editor, we need you! Or if you'd like to help out, become an editor through the Editing Academy at the NCIS Forums! <http://www.ncis.usoppol.com/>

*If you want to help us out, please send an email to
ncis.staff@gmail.com*



#51 A YOUNG GIRL'S NATURE AND
A COOKING CONFRONTATION





Helllooo!!
I came to
play around!











"This is in French or for manga. It's like 'Famly'."



Would
you explain
all this to me,
Kunagi?



Yes, it's
a pretty
messy. It's
the reason
the other
fell off.

I don't really
get it myself.
From who the one
who started it
all anyway.

Who
knows!



Don't
worry
about it!

So just
what the
hell is the
challenge?

I was
dragged here
this morning
against my
will...



Because
the time for
our match

Will be
here, soon
enough...

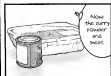




SFX: GIZZLING



SFX: GIZZLING





SFX: PLOP



Really, don't ~~also~~ ~~stared~~ like that. Aren't you supposed to be cooking?

Ooo-ohh...

*Toku means flying



In French, the word Sauté means "Isameru"

However, it originally had the meaning of "Toku"



As if the food had aquired wings...



It will fly!







NO...

IT'S
NOT
WRONG
AT ALL!



really small bubble. As thanks
for saving me from the brink
of death



AS
FOR
ME...



HOW?

I THINK
IT'S
PRETTY
AWESOME.



TO BE ABLE
TO SAY YOU LOVE
SOMEONE IN SUCH
A STRAIGHT-
FORWARD WAY...

I THINK
THAT'S
GREAT!



*She's speaking in a light version of Makoto's
kawaii dialect. Anwa.

RIGHT NOW,
IF AKITO LEFT,
I'D BE LEFT WITH
THESE INDIGESTIVE
FEELINGS.

BUT...

I'M
VERY

SELFISH
AREN'T I?

SO I WON'T
LET HIM GO
TO FRANCE!

UNTIL I
CAN SAY IT
CLEARLY, I'LL
SLOWLY LOOK
FOR AN
ANSWER.





I BELIEVE
IT WILL BE
DIFFICULT TO
RANK THESE
TWO, BUT
THAT IS ALSO
PART OF THE
CHALLENGE!



THIS IS THE
ONE ITEM
CREATED BY
THESE TWO
YOUNG MAIDENS
WHILE THINKING
OF THE ONE
THEY LOVE...



BEGIN!!



IT SHALL BE
ATROPHOUS
EVALUATION



CHEW



THE
SAMP-
LING!!





PFFFFFFT

It was too terrible,
I couldn't do it.

SFX: MOAN
VOMITING



SFX: VOMITING



SFX: MOANING



SFX: MOANING AND VOMITING



Indeed,
difficult to
judge - the
decision
is clear!

Damn you school >_>; Damn you
phone company... >_>



NCIS Presents: Addicted to Curry Chapter 52 in HQ

Rant: Editors will be
accepted if you wish to
help me edit this manga
;) but I won't go easy
on you... -_-"

Sorry this took so long
to edit .. >_> Thanks to
Crayola for helping out
for this chapter.

p.s. editing all alone
again >_>



Addicted to Curry

Trans: Kuroshiro

Edt: Luvellrio94 + Crayola

Revis/Scanner: Teqq

QC: EdP



#51 - THE MAN THE GIRLS LOVE, AND INDIAN STYLE BEEF CURRY





I think
you're
really
about this!

AH...

YEAH,
I DID...



THAT'S THE
FIRST TIME
ANYONE'S
TOLD ME
THAT.

REMEMBER...

AMAZING...



YOU SAID
THAT I'M



I WONDER
WHY I LOVE
THEM BOTH...



WHY...

REMEMBER...



YEAH

REMEMBER...



WHOEVER
YOU ASK,
THEY'D SAY
I'M STRANGE,
OR RUDE, OR
TWISTED...

THAT
THERE'S NO
WAY I COULD
LOVE BOTH
OF THEM
SERIOUSLY

PEOPLE HAVE
ONLY TOLD ME
THOSE KINDS
OF THINGS





BUT, WITH
MAKITO...

HE'S STUPID,
AND PERVERTED,
BUT BEING WITH
HIM IS REALLY
FUN...

I CAN REALLY
BE NATURAL,
AND LET MYSELF
GO AROUND HIM!



BEFORE,
THE
PERSON I
LIKED...

I WOULD
JUST WATCH
HIM FROM
AFAR AND
GET ALL
FLUSTERED

WHEN HE
WAS NEAR ME,
TO GET SO
NERVOUS, I
COULDN'T
EVEN SPEAK



THEN
WHAT IS
THIS?

IF
IT WAS
"LOVE"
WITH THE
PERSON
BEFORE



I WONDER
IF THIS IS
ALSO
"LOVE"?



SO, I'M
NOT SURE
WHAT THIS
IS...

HOW SHOULD I KNOW?

HUH?

IF YOU THINK IT'S LOVE, THEN IT'S LOVE!

ISN'T THAT JUST LOVE?

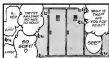
ARE YOU STUPID OR SOMETHING?

But...

Why...

BUT AT LEAST YOU KNOW YOU HAVE THEM, RIGHT?

I DON'T REALLY UNDERSTAND YOUR FEELINGS





5th - Opening





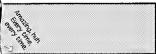




SFX: YEEEEESS











*Excluding other denominations



Indian Style Beef Curry - (Feeds 6)



Beef
(cut in squares)
1kg



5 large
Onions



2 Green
Peppers



5 Cloves of
Garlic



5 pieces of
Ginger



300ccs
(half pint) of
Yogurt



1 teaspoon
Turmeric



7-8 black
peppercorns



5 cayenne
peppers



5cm
cinnamon
sticks



5 teaspoons
Cumin powder



5 teaspoons
Coriander
powder



1/2 teaspoon
Ground Chili
Pepper



1 teaspoon
Turmeric



1 teaspoon
Karim Masala



A pinch of
Saffron



3 tablespoons
Almond Powder



Salt
to taste



3 tablespoons
Seed Oil



3-4 leaves
Cilantro



4) Add the ingredients in C. Once they are regularly mixed together, add the Ginger, Garlic, and Green Peppers.



3) Pour the salad oil into the pot, and add the onions along with the ingredients from B. Sautee the onions and other ingredients continuously until the onions turn a golden brown.



5) Finely chop the onions. The garlic and cinnamon should be grated, and the green peppers finely diced. Break the cinnamon sticks into 3-4 pieces with your hands.



1) Place the ingredients from A in a bowl, and add the beef. After mixing with your hands, let it sit for about an hour.



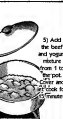
6) Add up to 1 teaspoon of salt to taste. Place in a serving dish and garnish with cilantro, and the dish is complete.



7) When the meat has softened, and the oil has risen to the top of the mixture, add the almond powder and quickly mix. Mix the saffron into a small amount of water, and pour the liquid into the pot.



8) Add 900cc (milliliters) of water, and about a teaspoon of salt. Cover again, and cook for 1 hour.



5) Add the beef and yogurt mixture from 1 to the pot. Cover and cook for 15 minutes.







I LOST TO
THAT GUY
WITH THAT
CURRY.





Damn phone company again ~_~
Merry Christmas my ***



NCIS Presents: Addicted to Curry Chapter 53 in HQ

Rant:

Sorry this took so long.
Hmm should be more
chapters in January.

-Ed



Addicted to Curry

Trans: Kurokoto

Edt: Lulululu84

Revs/Scanner: Teqq

QC: LulPP



**#53 CHANCE MEETING WITH
A GENIUS AND A PAST
DEFEAT**



HMM,
SELLING
CURRY OUT
OF A VAN?



I would sell
curry bento
bunch every
day in front
of some
university.



Back then,
I was waiting
at my first
mobile curry
shop, called
Curry Dick.

WHAT
A NICE
AROMA...



I PROMISED
TO GO TO
LUNCH WITH
THEM. ♡

OH?
Then
your ♡

I'M
WAITING
HERE FOR
SOMEONE.

Ah, what
would you like
for lunch? If
it's for you I'll
have to give a
discount!

Whoa!
What a
babe!

AH,
KEIGO-KUN!







What's with that boy? Is he any of some-thing?



I'M NEVER FORGIVE HIM

COULD KEIGO BE CHEATING ON ME?



SOMETHING STRANGE IS GOING ON, I KNOW IT...



I'M DEFINITELY GOING TO RUIN IT!

JUST WATCH, KEIGO... I WON'T QUIETLY LET YOU GO OFF ON A DATE!



?



BUT NOW...





!?

WHY WOULD
I DO THAT,
DUMBASS?

ARE
YOU A
MORON?



EACH PERSON
HAS THEIR OWN
FOOD THAT THEY
PREFER.

IF IT WERE JUST A
TRIANGLE COMPETITION
I WOULDN'T CARE SO
MUCH, BUT ASKING ME
TO CREATE A PERFECT
DISH AND MAKE A
JUDGE OF IT IS JUST
NONSENSE.

IN THE FIRST
PLACE, WHAT
THE HELL IS A
COOKING MATCH
SUPPOSED TO BE?
I DON'T EVEN
KNOW WHAT
YOU MEAN.



I DIDN'T
MAKE THIS
CURRY
JUST FOR
MONEY...

BUYING UP
SUCH A HUGE
AMOUNT OF
CURRY, WHAT
ARE YOU GONNA
DO WITH IT?
JUST THROW
IT OUT?

THERE'S NO
WAY I'M GONNA
SELL CURRY
TO SOMEONE
I KNOW IS JUST
GONNA THROW
IT ALL AWAY.
ENOT!



I WAS
THINKING
THAT,
BUT...



...



MESS WITH
JELLIES ANY
MORE THAN THIS
AND YOU WON'T
GET OFF WITH
JUST A
WARNING...

IF YOU
UNDER-
STAND STOP
THE CAR
ALREADY.







HAVE A
PUEL WITH
THIS MAN!



IN OTHER WORDS,
WHOMEVER
CREATES THE
MOST DELICIOUS
FOOD WINS!

Wh... what are you
talking about,
François?

EACH OF YOU
MAKE A DISH,
AND SERVE IT TO
THAT WOMAN.
SHE'LL JUDGE
WHOSE IS MORE
DELICIOUS!



I DON'T
UNDERSTAND
THE POINT OF
DOING THAT.



WELL,
I TOLD
YOU.

WELL,
I TOLD
YOU.





my eyes were transfixed by another person's technique.



I'LL INTERFERE WITH YOUR WORK.

BUT I ACCEPT THIS DUEL!



...



EH?

HEY, BRAT. UNTIE THE ROPE.



Will my
techniques
measure up
to this man
or not...



The types
of food were
completely
different, and
there was no
reason for us to
have a match,
but...



There was
no reason
at all...
I was just
taken by an
impulse.

I
couldn't
wait to try
my hand...



OH
KEE-
GO...

I'M BOOBY,
BUT I MUST
HAVE YOU
LOVE FOR
ME KEEGO!



U...

I MUST
PIRSEPT
KEIGO'S
CONCENTRATION!

THIS IS
NO TIME
TO BE
SPACING
OUT!



THIS MAN'S
NOT BETTER
THAN
EXPECTED!

AMAZING...



EH
HEH...

SURE



HEY
LOOK
OVER
HERE,
KIDDO!

Francine!
What sort of
delicious
things are you
serving?

Is that
the fat
in this?



Look,
Lina.

FRANCINE







YOU MARINATED
THE BEEF IN
YOGURT, RIGHT?
AND THE SCENT
OF ALMONDS AND
SAFFRON WAS A
GREAT EFFECT!



DELICIOUS!



ALRIGHT,
NEXT
IS THIS
ONE...



CHOP

THERE'S
RICE INSIDE
THE FISH?





FOR
ME...



YOU SAID
I SHOULD
CHOOSE
WHICH
WAS MORE
DELICIOUS...



KEIGO-
KUN'S WAS
THE BETTER
DISH.

I CHOOSE
THIS ONE.

TAD